

THE  
TAMPA  
EDITION®

ROOM SERVICE

To place your order, please press the Guest Experience button on your telephone.  
For your convenience, a 25% gratuity will be added to all orders. A separate \$5 per check delivery fee will be added and retained by the hotel to cover its administrative expenses and is not a staff gratuity.  
Appropriate sales taxes will be added to your check. All prices are in U.S. dollars.

## BREAKFAST (6:00AM TO 11:00AM)

### Farmer's Organic Eggs

Served with roasted potatoes & grapevine tomatoes

### Organic Two Eggs Any Style 23

Served with seasonal potatoes, sliced toast and choice of applewood smoked bacon, pork sausage or chicken apple sausage.

### Organic Herb Omelet 24

Three choices of ingredients served with roasted fingerling potatoes & tomato  
Spinach, tomatoes, onions, mushrooms, peppers, green chile, jalapeños, goat cheese, cheddar, Swiss, feta, bacon, ham, sausage, turkey  
Additional ingredients to omelet +3 each

### Skirt Steak & Eggs 38

Two eggs any style

### Classic Egg Benedict 22

Canadian bacon, hollandaise, English muffin

## SIGNATURE

### Sausage, Egg & Cheese Sandwich 23

Housemade pork sausage, egg over medium, honey mustard aoli, croissant

### Seeded Avocado Toast 21

Valbresco feta, toasted sunflower seeds & pepitas, confit tomatoes, Frantoia olive oil, sourdough, served with baby arugula & grapevine tomatoes

### Pacific Smoked Salmon 24

Capers, onions, chive whipped cream cheese, toasted bagel

## GRIDDLE

### Key Lime Ricotta Pancakes 23

Blueberry Greek yogurt and honey, Vermont maple syrup

### Bananas Foster French Toast 24

Caramelized bananas, orange zest, vanilla mousseline

## BAKERY SELECTION

Sliced Toast served with Preserves & Vermont Butter 5  
Choice of: White, wheat, multi-grain, sourdough

Assorted Bakery Basket with Preserves & Vermont Butter 15

New York Bagel served with Butter & Whipped Cream Cheese 9  
Choice of: Plain, sesame, everything, cinnamon raisin

Blueberry Muffin 8

Glazed Cinnamon Roll 9

## CEREAL, GRAINS, FRUIT

Seasonal Fruits & Berries 18  
Honey, shaved coconut

Acai & Chia Seeds Bowl 14  
Banana, mango, granola, berries

Steel Cut Oatmeal 13  
Brown sugar, golden raisins, cinnamon

Cereal with Milk 10  
Choice of: Corn Flakes, Rice Krispies, Special K, Raisin Bran, Froot Loops

Add Banana +3, Berries +5

## SIDES

One Organic Egg 5

Smoked Bacon, Chicken Sausage, Pork Sausage, Turkey Bacon 6

One Ricotta Pancake & Vermont Maple Syrup 9

One Slice French Toast & Vermont Maple Syrup 9

Half Avocado 6

Smoked Salmon 10

Plain Low-Fat Greek Yogurt 7

Seasonal Fruit Salad Bowl 9

Seasonal Berries 10

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

ALL DAY (11:00AM TO MIDNIGHT)

LIGHT BITES

Guacamole & Toasted Sunflower Seeds 17  
Charred tomato salsa & warm tortilla chips

Confit Garlic Hummus & Feta 19  
Housemade pita, crudités & marinated olives

Ybor Deviled Crab Croquetas 18  
Aji amarillo aioli

Cheese & Charcuterie Board 24  
Gourmet crackers, seasonal preserves, dry fruits & nuts

Gulf Shrimp Cocktail 22  
Aleppo cocktail sauce, lemon cheek

SALADS

Organic Greens Caesar Salad 18  
Parmigiana Reggiano croutons, white anchovies, cherry tomatoes, hard boiled egg

Baby Iceberg Salad 17  
Citrus segments, charred corn, bacon, heirloom tomatoes, avocado ranch, blue cheese crumble

Burrata & Heirloom Tomato Salad 19  
Strawberries, citrus pearls, basil, balsamic glaze

Add Chicken Breast +9, Salmon +13, Shrimp +13, 5 oz. Prime Skirt Steak +18

SANDWICHES

Choice of: French Fries, Sweet Potato Fries or Baby Gem Lettuce

Cuban Porchetta Panini 25  
Iberico ham, gouda, housemade pickles, mustard aioli

Prime Beef Burger 26  
Bacon & onion jam, confit tomatoes, Toma cheese, aioli

Wild Mushroom & Tofu Panini 24  
Avocado smash, tomatoes, baby arugula, olive tapenade, sourdough bread

## MAIN COURSES

Homemade Cheese Ravioli 29

Wild mushrooms ragout, truffle honey, toasted walnuts, boschetto truffa

Mary's Rotisserie Chicken 35

Du Puy lentils, braised greens

Seared Red Snapper 39

Heirloom quinoa, sweet potato succotash, key lime beurre blanc

6 oz. Prime Beef Tenderloin 52

Potato purée, charred broccolini, herb gremolata

## SIDES

White Truffle Herb French Fries 10

Sweet Potato Fries 10

Vermont Pomme Purée 10

Steamed Broccolini 10

## DESSERTS

Guava Cheesecake 13

Cheesecake mousse, guava gelée, guava coulis

Dark Chocolate Ganache Cake 15

Fresh berries, whipped vanilla cream

Key Lime Pie 14

Raspberry sauce, meringue

Chocolate Chip Cookies or Butter Sugar Cookies 5 each

Aubi & Ramsa Ice Cream 15

*Contains alcohol*

The Piña Colada | Diplomático Reserva Exclusiva, pineapple, coconut ice cream

Lucky Brownie | Carolans Irish Cream & organic brownie

## KIDS MENU

### BREAKFAST (6:00AM TO 11:00AM)

Steel Cut Oatmeal 12  
Seasonal berries & fruit salad

Mini Pancakes, Plain or Chocolate Chip 15  
Vermont maple syrup & berries

Brioche French Toast 15  
Vermont maple syrup & berries

One Organic Egg 15  
Served with seasonal potatoes, sliced toast and choice of applewood smoked bacon, pork sausage or chicken apple sausage.

Fresh Fruit Salad 12

### ALL DAY (11:00 AM TO MIDNIGHT)

Choice of: Fresh Fruit Salad, French Fries, Steamed Vegetables, Crudités,  
Sweet Potato Fries, Potato Purée

Peanut Butter & Jelly 12

Grilled Cheese 15

Rigatoni Pasta 16  
Butter or tomato sauce

Chicken Fingers 16

Cheeseburger 16

Grilled Salmon 18

Chicken Breast 18

## PRESSED JUICE (6:00AM TO MIDNIGHT)

Locally Sourced Orange Juice 10

Locally Sourced Grapefruit Juice 10

Organic Green Juice 15  
Cucumber, kale, lime, ginger, organic agave nectar

Organic Beet Juice 15  
Red beets, apple, lime

Mango & Berries Smoothie 15  
Blueberries, banana, orange, strawberries

## BEVERAGES

Acqua Panna Still 10

San Pellegrino Sparkling 10

Soft Drinks 7  
Pepsi, Diet Pepsi, Starry

Fever Tree 6  
Tonic, Ginger Ale, Club Soda, Ginger Beer

Red Bull 7  
Sugar Free, Regular

Hot Chocolate 10

Milk 6  
Whole, 2%, Skim, Almond, Oat, Soy

## LA COLOMBE COFFEE

Large Pot of Coffee 12

Small Pot of Coffee 10

Café Latte 7

Cappuccino 7

Macchiato 7

Double Espresso 8

Single Espresso 6

Americano 6

## RISHI TEA 7

### Chamomile Medley

Calming herbal ensemble with hints of lemongrass and mint

### Earl Grey

Full bodied and smooth with the enlivening floral character of real bergamot citrus

### English Breakfast

Lively, robust red cup with a brisk flavor and sweet caramel undertones

### Jasmine Green

Fresh green tea traditionally scented with enchanting jasmine blossoms

### Peppermint

Revered pacific northwest peppermint varietal offering cooling, candy cane-like sweetness

### Turmeric Ginger

Sunshine-hued blend of energetic and warming spices accented with sweet citrus



## WINE

| BUBBLES  | GL | BT  |
|--|----|-----|
| Adami “Bosco di Gica” Prosecco, Veneto, Italy        | 17 | 65  |
| Bouvet “Excellence” Brut Rose, Loire, France         | 16 | 70  |
| Ruinart Blanc de Blancs, Brut NV, Champagne, France  |    | 250 |
| Veuve Cliquot Brut Rosé NV, Champagne, France        |    | 200 |
| Moët & Chandon “Imperial” Brut NV, Champagne, France | 28 | 140 |
| Krug “Grande Cuvée” Brut NV, Champagne, France       |    | 600 |
| Dom Perignon Brut NV, Champagne, France              |    | 500 |

## WHITE

|   |    |    |
|---|----|----|
| Terras Gauda, Albarino, “O Rosal” Rias Baixas, Galicia 2020 |    | 65 |
| Cesari, Pinot Grigio, Delle Venezie, Italy 2020             | 16 | 60 |
| Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 2021  | 25 | 94 |
| Skyside, Chardonnay, Napa Valley 2019                       | 21 | 80 |
| Louis Jadot, Chardonnay, Chablis, Burgundy 2020             |    | 80 |
| Chateau d’Esclans, Rose, “Whispering Angel” Provence 2021   | 20 | 78 |

## RED

|  |    |     |
|--|----|-----|
| Cloudline Cellar, Pinot Noir, Willamette Valley 2020         | 17 | 70  |
| Tomaiolo, Sangiovese, Chianti Classico, Tuscany 2019         |    | 60  |
| Terrazas de los Andes, Malbec “Reserva” Mendoza 2020         | 18 | 72  |
| Barons de Rothschild, Bordeaux, “Les Legendes” France 2018   | 18 | 70  |
| Kunde, Cabernet Sauvignon, Sonoma Valley 2018                | 23 | 85  |
| Frank Family Vineyards, Cabernet Sauvignon, Napa Valley 2018 |    | 165 |

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## BEER

### DOMESTIC 7

Budweiser  
Bud Light  
Michelob Ultra

### IMPORT 8

Corona Extra  
Peroni  
Stella Artois  
Heineken 0.0

### LOCAL 8

The Tampa EDITION Stowaway Lager  
Jai Alai IPA by Cigar City Brewing  
Floridian Hefeweizen by Funky Buddha

## BOTTLE SERVICE

Includes mixers, glassware, ice and garnishes

## TEQUILA

Volcan De Mi Tierra Blanco 350  
Casamigos Reposado 400

## VODKA

Ketel One 300  
Belvedere 350

## GIN

Bombay Dry 300  
Hendrick's 350

## RUM

Havana Club Anejo Blanco 300  
Zacapa 23 350

## WHISKEY

Jameson 300  
Woodford Reserve 375

## SCOTCH

Glenmorangie 10 325  
Johnnie Walker Black Label 350

## COGNAC

Hennessy VS 325

